

Starters, Sides, and Complements

Couscous with Eggplant

**Vegetarian*

Couscous works well for many dishes in which a variety of spices take the stage! Enjoy the flavors of this dish with eggplant or some other veggies of your choice.

You'll Need

- 1 tablespoon olive oil
- 1 tablespoon shallots or scallions chopped
- 2 tablespoons onions, finely chopped
- 1/2 teaspoon turmeric
- 1/2 teaspoon coriander
- 1 cup eggplant, diced
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 cup couscous, precooked
- 1 tablespoon butter
- 1 tablespoon lemon juice



Directions

- Heat the oil in a pan and add the shallots, onions, turmeric, coriander, eggplant, salt and pepper.
- Cook over medium heat, stirring, until wilted and eggplant is soft.
- Add the couscous and blend well.
- Cover tightly, remove from the heat and let stand for 5 minutes.
- Add the butter and lemon juice, stir and blend with a fork to separate the grains. Adjust seasonings.
- Keep warm.

Play With Your Food

- Add zucchini
- Add some fresh cilantro to the final dish
- Replace the butter with olive oil and serve as a vegan dish
- Serve over rice instead of couscous for a gluten-free dish